**Harvest Veggie Roll Up**

**Yields about 2 cups of spread**

**INGREDIENTS:**
- 3 tablespoons olive oil
- 2 medium sweet onions, diced
- 1 ½ cups diced and peeled butternut squash
- 1 large red onion, diced
- 1 small eggplant, diced
- 8 ounces mushrooms
- 5 cloves garlic
- 1 tablespoon oregano
- ¾ cup shelled roasted pumpkin seeds
- ¼ cup raisins
- 1 ounce cream cheese, softened
- ½ teaspoon ground pepper
- 1 ½ teaspoons kosher salt
- 2 tablespoons Italian parsley, chopped
- 3 cloves minced garlic
- 2 tablespoons olive oil
- 1 large navel orange, zested and juiced
- 1 tablespoon finely minced garlic
- 1 ½ teaspoons Italian seasoning
- 3 tablespoons olive oil
- 1 tablespoon honey
- 1 tablespoon太阳flower butter
- 1 teaspoon vanilla extract
- 1 ½ teaspoons lemon juice

**INSTRUCTIONS:**
- Preheat oven to 325 degrees.
- In a large bowl, combine all cookie ingredients using a mixer until well-blended.
- On a parchment paper-lined baking sheet, pipe balls 1 ½ inches apart. Place in refrigerator to chill.
- Preheat oven to 350 degrees.
- Bake for 15 minutes, or until edges are slightly browned.
- Let cool completely.
- Drizzle glaze over completely cooled cookies.

**Caramelized Onion and Butternut Squash Dip**

**Yields about 2 ½ cups**

**INGREDIENTS:**
- 3 tablespoons olive oil
- 1 medium sweet onion, diced
- 1 ½ cups diced and peeled butternut squash
- 1 ½ teaspoons kosher salt
- 1 ½ teaspoons ground pepper
- 1 ½ cups sour cream
- ¾ cup mayonnaise
- ¼ teaspoon ground pepper
- 1 tablespoon chopped Italian parsley
- 1 ½ teaspoons lemon juice

**INSTRUCTIONS:**
- In a large sauté pan, add olive oil, onions, squash, and garlic.
- Cover with plastic wrap. Refrigerate until ready to serve.
- Serve with crackers, vegetable chips, or pita.

**Sticky Honey Drumsticks**

**Yields: 6 Changes on the horizon; we are here for you!**

**INGREDIENTS:**
- 1 ½ cups honey
- 1 tablespoon finely minced garlic
- 1 large navel orange, zested and juiced
- 3 tablespoons olive oil
- 1 tablespoon finely minced garlic
- 1 tablespoon white vinegar
- 1 teaspoon honey
- 1 teaspoon lemon juice

**INSTRUCTIONS:**
- In medium bowl, combine all of the ingredients except the chicken.
- Whisk until combined. Pour half the mixture into a gallon-sized plastic zip bag, reserving the rest for later use.
- Add chicken legs to the plastic bag, seal, and massage the marinade into the chicken.
- Refrigerate at least 30 minutes (longer is better).
- Preheat oven to 400 degrees.
- Place chicken legs on a grilled and seasoned sheet pan with plenty of space between pieces. Throw away the bag and any remaining liquid from the bag.
- Bake chicken 25 minutes. Brush both sides with reserved sauce and flip. Continue cooking 20 minutes.

**Apples and Honey Breakfast Cookie Pops**

**Yields: 12 cookie pops**

**INGREDIENTS:**
- 2 pounds chicken legs
- ¼ teaspoon ground pepper
- ½ teaspoon kosher salt
- 1 tablespoon dried oregano
- 3 tablespoons olive oil
- 1 large navel orange, zested and juiced
- 1 tablespoon finely minced garlic
- 1 tablespoon honey
- 5 tablespoons dried apricots
- 3 pounds chicken legs

**INSTRUCTIONS:**
- Preheat oven to 325 degrees.
- In a large bowl, combine all cookie ingredients using a mixer until well-blended.
- On a parchment paper-lined baking sheet, place golf ball-sized scoops. Use hands to flatten.
- Push a stick into each cookie from the bottom until it nearly reaches the top.
- Bake for 15 minutes, or until edges are slightly browned.
- Let cool completely.
- Drizzle glaze over completely cooled cookies.
- Note: if using wooden sticks, soak them in water for at least 30 minutes before baking. No sticks? You’ve got bars!

**Harvest Veggie Roll Up**

**Yields about 2 cups of spread**

**INGREDIENTS:**
- 2 cups butternut squash
- 1 teaspoon cumin
- 1 teaspoon basil
- 1 teaspoon garlic
- 1 cup chopped onions
- 1 tablespoon sunflower butter
- ¼ cup apple butter
- 1 cup honey
- 1 teaspoon apple cider vinegar
- 1 teaspoon vanilla extract
- Optional glaze:
  - 1 ounce cream cheese, softened
  - 1 teaspoon lemon extract
  - 1 teaspoon vanilla extract
  - 5 tablespoons powdered sugar
  - 2 ½ teaspoons lemon juice

**INSTRUCTIONS:**
- To assemble the rolls, spread about 2 tablespoons of harvest vegetables on the tortilla. Layer the turkey (optional), lettuce, and tomatoes. Roll as tightly as possible. Secure with toothpicks along the seam.
- Slice the roll between each toothpick to serve.

**Caramelized Onion and Butternut Squash Dip**

**Yields about 2 ½ cups**

**INGREDIENTS:**
- 3 tablespoons olive oil
- 2 medium sweet onions, diced
- 1 ½ cups diced and peeled butternut squash
- 1 ½ teaspoons garlic
- 1 ½ teaspoons ground pepper
- 1 ½ cups sour cream
- ¾ cup mayonnaise
- ¼ teaspoon ground pepper
- 2 tablespoons Italian parsley, chopped
- 1 ½ teaspoons lemon juice

**INSTRUCTIONS:**
- In a large sauté pan, add olive oil, onions, squash, and garlic.
- Cover with plastic wrap. Refrigerate until ready to serve.
- Serve with crackers, vegetable chips, or pita.

**Butternut Squash Dip**

**Yields about 2 ½ cups**

**INGREDIENTS:**
- 1 butternut squash
- 1 small eggplant
- 1 red bell pepper
- 1 medium zucchini
- 1 small red onion
- 4 tablespoons olive oil
- 1 ½ teaspoons cinnamon
- ¼ teaspoon ground pepper
- 1 ½ teaspoons kosher salt
- 3 tablespoons olive oil
- 1 tablespoon honey
- 1 tablespoon sunflower butter
- 1 ripe banana
- 1 teaspoon vanilla extract
- 1 ½ teaspoons lemon juice

**INSTRUCTIONS:**
- Preheat oven to 325 degrees.
- In a large bowl, combine all cookie ingredients using a mixer until well-blended.
- On a parchment paper-lined baking sheet, place golf ball-sized scoops. Use hands to flatten.
- Push a stick into each cookie from the bottom until it nearly reaches the top.
- Bake for 15 minutes, or until edges are slightly browned.
- Let cool completely.
- Drizzle glaze over completely cooled cookies.
- Note: if using wooden sticks, soak them in water for at least 30 minutes before baking. No sticks? You’ve got bars!
APPLES AND HONEY BREAKFAST COOKIE POPS
A sweet oatmeal treat for mornings on the go.

HARVEST VEGGIE ROLL UP
A roasted veggie wrap to liven up an average lunch.

Caramelized Onion and Butternut Squash Dip
A crowd pleaser at a party in a sukkah or a spread on a sandwich for a quick lunch.

Sticky Honey Drumsticks
Great with white rice or your favorite High Holiday side dish.

Apples and Honey Breakfast Cookie Pops
Apples and honey are messy! Make these ahead of time to grab and go on busy mornings.

CARAMELIZED ONION AND BUTTERNUT SQUASH DIP
Kick up your onion dip with a surprise fall flavor.

STICKY HONEY DRUMSTICKS
Chicken in a sweet and savory honey glaze.

Harvest Veggie Roll Up
Highlight the natural sweetness in vegetables by roasting them.